

## CHILLED SHELLFISH

FRESH OYSTERS\* \$3 each

MALPEQUE (PEI)

KATAMA BAY (Martha's Vineyard)

WIANNO (Cape Cod, MA)

RAPPAHANNOCK 'Bristol Beauty' (Virginia)

SHRIMP COCKTAIL creole remoulade, cocktail sauce 17

ICED SHELLFISH PLATTER shrimp cocktail, fresh shucked oysters, king crab legs, lobster claws Small (Serves 2-3) 59 | Large (Serves 4-6) 98

## CHEF'S DAILY SPECIALS

CHAR CRUSTED BIG EYE TUNA roasted Yukon gold potatoes, asparagus, foyot sauce 36

PRETZEL CRUSTED TROUT roasted Yukon potatoes, French green beans, frisse, warm bacon and mustard vinaigrette 27

## TODAY'S FRESH FISH

All fish is wood grilled and finished with fresh lemon, maldon english flake sea salt blend, and herb butter. Choice of two seasonal sides.

SEARED SCALLOPS (Georges Bank) 33

ATLANTIC SALMON (Bay of Fundy, Canada) 29

SEARED 'RARE' BIG EYE TUNA\* (Oahu, Hawaii) 34

MAHI MAHI (Guatemala) 32

RAINBOW TROUT (Buhl, Idaho) 27

ARCTIC CHAR (Iceland) 30

BARRAMUNDI (Indonesia) 34

## STEAK | LOBSTER | COMBOS

choice of two seasonal sides.

CENTER CUT FILET MIGNON 6oz. 34 | 8 oz. 39

USDA PRIME KANSAS CITY STRIP 12 oz. 43

USDA PRIME 18 oz. BONE IN COWBOY RIBEYE 46

½ LB. COLD WATER LOBSTER TAIL (Canada) 39

1¼ LB. ALASKAN KING CRABLEGS (Bering Sea) 53

6 OZ. CENTER CUT FILET

PANKO FRIED SHRIMP 44

JUMBO LUMP CRAB CAKE 43

SEARED SEA SCALLOPS 44

½ LB. LOBSTER TAIL 58

## SEASONAL SIDES

GRILLED ASPARAGUS

APPLE-CELERY ROOT SLAW

PARMESAN ROASTED YUKON GOLD POTATOES

MASHED YUKON GOLD POTATOES

LEMON ASPARAGUS RISOTTO

ROASTED CAULIFLOWER WITH BACON & ONION JAM

LOBSTER MAC N' CHEESE (ADD \$4)

## THANKS TO OUR WATERMEN, FISHMONGERS, RANCHERS & OTHER ARTISAN PURVEYORS

We offer the freshest seafood in the market, often purchasing same-day or 'top of the catch' fish. We aim to source clean, seasonal and fair trade ingredients of the highest quality, working with artisan producers who care about their craft as much as we do.

Our partners include:

Joyce Farms – Piedmont, NC

Foley Fish – Boston, MA

Hawaiian Fresh Seafood - Honolulu, HI

Artisan Specialty Foods - Lyons, IL

Burgers' Smokehouse - California, MO

Destihl Brewing Co. – Bloomington, IL

Boulevard Brewing Co. – Kansas City, MO

Urban Chestnut Brewery-St. Louis, MO

The St. Louis Brewery (Schlafly) – St. Louis, MO

Roasterie – Kansas City, MO

Herman's Farm – St. Charles, MO

Bur Oak Brewing Co. – Columbia, MO

Tea Forte - Concord, MA

Logboat, Brewing CO. – Columbia, MO

Cardinal Sin Distillery – St. Charles, MO

## STARTERS

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17.5

CORN AND CRAB FRITTERS corn & lump crab baked fritter, charred corn, Applewood smoked bacon, chipotle mayo 13

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 13

BIG EYE TUNA POKE\* micro greens, sea kelp, macadamia nuts, yuzu-avocado mayo, spice wonton crisp 14

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 12

LEMONGRASS SHRIMP TACO chipotle marinated shrimp, bibb lettuce, pickled onion, spicy pineapple and mango salsa, and lemongrass aioli, grape tomato, finished with sweet soy chile oil peanuts 14

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll, chilled lobster salad, watercress, old bay spiced fries 13

BIG EYE TUNA SUSHI ROLLS\* cucumber, yuzu mayo, sriracha sm. 9.5 | lg. 14

TEMPURA SHRIMP SUSHI ROLLS avocado, carrot, sesame, scallion sm. 8.5 | lg. 13

SMOKED SALMON CARPACCIO & SHRIMP CEVICHE smoked salmon topped with marinated shrimp, mango, red & yellow pepper pico, jalapenos, scallions, mint, ginger vinaigrette, spiced wonton crisps 14.5

SAUTÉED SHRIMP SCAMPI with garlic butter 12

FIRECRACKER CAULIFLOWER breaded cauliflower, lightly fried and tossed in a fresh chili sauce. 10

SMOKED SALMON FLATBREAD roasted garlic white sauce, red onion, caper, watercress, lemon infused olive oil 12

SHARED SAMPLER jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 38 (serves 3 – 5)

## SOUPS & STARTER SALADS

NEW ENGLAND CLAM CHOWDER cup 6.5 | bowl 9

SPICY CREOLE GUMBO cup 6.5 | bowl 9

MAINE LOBSTER BISQUE cup 7 | bowl 9.5

BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 8.5

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 7.5

## TONIGHT'S ENTRÉES

SEAFOOD MIXED GRILL shrimp, scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus 38

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus 32

PANKO FRIED SHRIMP cocktail sauce, french fries, apple & celery root slaw 24

BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto 20

CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo 24

LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing 24

FISH AND CHIPS Schlafly Kolsch beer battered cod, apple-celery root slaw, french fries 24

JOYCE FARMS MESQUITE GRILLED CHICKEN herb roasted potatoes, grilled asparagus 25

SHELLFISH BOUILLABAISSSE mussels, lobster, shrimp, scallops, fish, tomato, fennel, saffron, clams, grilled bread with espelette pepper rouille 30

AHI TUNA TUSCAN SALAD\* char crust ahi tuna, mixed greens, red chile sourdough croutons, oven roasted tomatoes & bell peppers, parmesan, tomato basil caper salad, sherry vinaigrette 28

WE'RE HAPPY TO PREPARE YOUR DISH ANY WAY YOU'D LIKE AND WILL DO OUR BEST TO CREATE SOMETHING SPECIAL TO FIT YOUR NEEDS. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET YOUR SERVER KNOW.

\*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness